

**[54] METHOD FOR PRODUCING COFFEE
HAVING A FOAMED SURFACE**

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[21] **Appl. No.:** 140,365

[22] **Filed:** Jan. 4, 1988

[51] **Int. Cl.⁴** A23F 5/00; A23F 5/36

[52] **U.S. Cl.** 426/595; 426/433;
426/474

[58] **Field of Search** 426/433, 474, 594, 595,
426/432

[56] References Cited**U.S. PATENT DOCUMENTS**

4,618,500 10/1986 Forquer 426/433

Primary Examiner—Marianne Cintins

[57] ABSTRACT

A method for producing and dispensing a reconstituted coffee beverage having a thick layer of foamed coffee on its surface, similar in appearance to cappuccino coffee beverage is disclosed. A measured amount of dehydrated coffee concentrate, such as spray dried instant coffee, and a small amount of cold water are combined, with vigorous agitation in a cooled mixing chamber to form a cold, foamed coffee concentrate. Upon formation of the foamed concentrate, a controlled amount of hot water is introduced into the mixing chamber to dilute the foamed concentration while substantially retaining the foamed structure to thereby provide a liquid reconstituted coffee fraction of a desired concentration, and a foamed coffee fraction of similar concentration on the surface of the beverage.

8 Claims, 1 Drawing Sheet